



THELEMA

THELEMA MOUNTAIN VINEYARDS (PTY) LTD

REGISTRATION No. 1960/000758/07

P O BOX 2234, STELLENBOSCH 7601 SOUTH AFRICA

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THELEMA SHIRAZ

2007

WINE OF ORIGIN STELLENBOSCH

VITICULTURAL PRACTICES

Varietal	Shiraz, clone SH9C/1A/470
Root stock	101 – 14, R110
Soil type	Hutton – decomposed granite
Age of vines	Planted 1997 & 2000
Plant density	2500 vines per hectare
Trellising	Vertical hedge
Pruning	2-bud spurs every 12 cms
Yield	Approximately 8,2 tons per ha
Irrigation	Supplementary drip
Vintage	Moderate to warm weather
Picking date	13 th – 20 th March
Grape sugar	25,5 balling
Acidity	5.0g/l
pH at harvest	3.78

WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	27 °C
Method	De-stalked, crushed, pumped into s/s tanks, pumped over for 6 days, left for 2 days before pressing, racked to barrel for malo-lactic fermentation.
Wood Maturation	18 months in barrel , 40% new French and the balance in older barrels

WINE DETAILS

Residual Sugar	2.2g/l
pH	3.75
Total acid	4.8 g/l
Alcohol	14.90% by volume
Maturation Pot	2010 - 2015

WINEMAKER'S COMMENTS

“Rich and robust, this exuberant charmer shows ripe black fruit and spice, with a lovely toasty finish. Full bodied. Will reward cellaring.”